

THE TULALIP TRIBES
TGO/QCC/BINGO
Job Description

JOB TITLE: QCC Casual Dining Line Cook

POSITION NUMBER: ON-GOING

NOTE: Sections in box are minimum requirements that all applicants must have to be considered for this job. These requirements must be stated on your application form to be considered for this position.

The Tulalip Tribes publicly announces that Indian Preference in hiring shall apply to Tulalip Tribal job opportunities.

EDUCATION:

- ☐ High School Diploma or GED equivalent preferred.

*If applicant does not meet this education requirement, the employer will allow 6 months from date of hire to obtain the requirement as a condition of employment.

SKILLS:

- ☐ Must have good grooming habits and manners.
- ☐ Must be capable of working fast and on as many as 30 orders at a time.
- ☐ Must be able to coordinate cooking times with co-workers.
- ☐ Must be able to prep red meat, fish, shellfish, poultry, and pastas.
- ☐ Must have the ability to remain calm under stressful situations.
- ☐ Must be able to read and produce written recipes to specification.
- ☐ Must have a good understanding of US measurements, weight, and volume.
- ☐ Must be skilled with knives.

EXPERIENCE:

- ☐ Minimum of one (1) year experience working in a full service casual dining restaurant as a Line Cook.
- ☐ Minimum of one (1) year experience cooking seafood, breakfast, and fry cook menu items.
- ☐ Minimum of two (2) years experience grilling, broiling, sautéing, and steaming of foods.

OTHER REQUIREMENTS:

- ☐ Must be 18 years of age or older. (Please submit document **with application**)
- ☐ Must obtain and hold a Food Handler's card within 60 days from date of hire.
- ☐ Must have knowledge of HACCP.
- ☐ Must be flexible to work all venues in a similar position.
- ☐ Will be responsible for the deliverance of the highest level of customer service to guests, VIP's, and co-workers.
- ☐ Must attend mandatory guest service training.
- ☐ Must be able to successfully complete either a tribal, state, or federal background investigation.
- ☐ Must be able to obtain a Category B Tribal Gaming License.
- ☐ Must be able to work any shift assigned to include days, swing, grave, weekends and /or holidays.
- ☐ Must have successful employment history with the Tulalip Tribes and/or other employers.

Physical Characteristics and/or Prerequisites:

- ☐ Manual and finger dexterity for the preparation foods.
- ☐ Must be able to stand for prolonged periods of time.
- ☐ Tolerance to be exposed to hot grills, stoves, and ovens.
- ☐ Ability to lift objects weighing up to 40 pounds occasionally.
- ☐ Tolerance to be exposed to cleaning solvents and detergents on a daily basis.
- ☐ Must have tolerance to work in a smoke-filled environment.

Casino Department: QCC Food & Beverage

Employee Classification: Non-exempt

Job Summary: Prepares breakfast, lunch, and dinner cooking to order for casual dining and/or fast food. Understands basic cooking procedures, prep work, sauté, broiler, pan and deep fry cooking, poaching, steaming, braising, roasting, and baking.

Employee Reports To: QCC Food & Beverage Lead or designee

Specific Duties Performed:

1. Prepares all foods to facilitate operations in the QCC food venues.
2. Performs line cooking, grilling, broiling, sautéing, steaming, and prep work.
3. Knows and follows Mise En Place.
4. Prepares soups and salads for wait staff.
5. Maintains high standards of quality and appearance for all food prepared and served.
6. Follows menu specifications to ensure quality and consistency when preparing each product.
7. Performs routine daily cleaning, maintaining a clean work area throughout shift.
8. Follows "Clean as you work" and accident prevention policies at all times.
9. Organizes walk-ins and storage areas utilizing FIFO to ensure proper rotation.
10. Responsible for implementing and upholding health and sanitation standards.
11. Promotes positive work relations and communication with all casino team members.
12. Helps to develop recipes and specs with Food & Beverage Supervisor.
13. Ability to convert recipes, adjusting standardized recipe yields up or down.
14. Maintains and operates equipment properly, using all kitchen equipment safely and efficiently.
15. Breaks down, cleans, and re-assembles all equipment and utensils after each use.
16. Performs other job duties as deemed necessary or requested.

Terms of Employment: This is a Regular Full-time position requiring 40 hours per week or 2080 hours per year.

Pay Rate: \$12.72 per hour

Opening Date: ON-GOING

Closing Date:

Please return your completed application to the Tulalip Resort Casino Receptionist by the closing date and time.

*** Required documents must be submitted prior to interviewing***